



Appetizer

Garlic Chive Bread

\$8.00

Roasted Garlic, Bacon, Pesto & Cheese Bread

\$10.00

Focaccia Bread with Bukkha, Balsamic Vinegar & Olive Oil

\$10.00

Brochette Bread Baked Beretta Topped with Roasted Cherry Tomatoes
Fresh Basil, Olive Oil, Balsamic Reduction

\$12.00



Entrée

Natural ½ doz. \$19.00 1 doz \$38.00

Kilpatrick ½ doz. \$19.00 1 doz \$38.00

Soup of the Day

\$14.00

Thai Springs Rolls Freshly Minced Pork, Vegetables, Vermicelli Served with sweet Chilli Sauce

\$15.00

Sage Pumpkin gnocchi, Crispy King Prawn Tempura and Spiced Tomato Fondue

\$18.00

Pan Seared Scallops, Chorizo Crumb, Cauliflower Puree & Roasted Florettes, Raisin Apple
Compote (GF)

\$18.00

Crispy Garlic Ginger and Chilli Chicken Served with Steamed Rice Noodle, Garnish with
Toasted Sesame and Crispy Angel Hair Noodle & Macro Coriander (GF)

\$18.00

Roasted Pumpkin, Ricotta and Spinach Homemade Ravioli, Sage Burnt Butter, Blistered
Cherry Tomatoes, Herb, and Parmesan Pangrattato (VEG)

\$18.00

Szechuan Pepper Squid, Asian Salad, Homemade Chilli Jam, Aioli (GF)

\$22.00



Main

Crumbed Chicken Schnitzel Served with Chips & Salad and Choice of Gravy
\$29.00

Grilled Eggplant Stuffed with Basil, Ricotta & Black Olives Tomato Coulis, Micro Green
\$32.00

Char Sui Pork Belly, Kumara Mash, Pickle Red Cabbage, Green Beans, Quince Apple Compote
\$38.00

Grain Fed New York Steak Served with Salad or Vegetables & Choice of Sauce: Diane, Pepper,
Mushroom or Plain Gravy (gf)
\$38.00

Marinated Chicken Supreme with King Prawns, Garlic Mash, Homemade Herbs Bearnaise sauce,
Tarragon Jus, Fried Parsnip Ribbons
\$38.00

Spiced Grilled Salmon Fillet Stuffed with Beetroot Dip, Served on Avocado salsa, Saffron & Garlic
Vinaigrette and Avocado Butter
\$39.00

Herb Crusty Grilled Barramundi Fillet, Parmesan Potato Crisp, Basil Pea Puree, Confit Cherry Tomato,
Micro Salad
\$39.00

Five spiced Duck Breast with Roasted Carrot & Star Anise Puree, Sweet Chicory, Potato Dauphinoise,
Orange Soy Glaze/ Pumpkin Tuiles
\$39.00

French Lamb Cutlets Served on Creamy Parmesan Risotto, Wilted Spinach & Finished off with Roasted
Eschalot, Balsamic Reduction & Herbs Crumb
\$39.00

Italian Marinated Grain Fed Beef Fillet, Pommies Anna, Porcini Puree, Basil Pestou, Caramelized
Candied Onion & Tomato Tart, Thyme Jus
\$49.00

Seafood Linguine Pasta ,Scallops, Shrimp, Mussels & Squid Cooked in a Double Cream Chilli Pasta
Sauce
\$38.00

FettuccinePesto with Chicken

Freshly Diced Chicken Breast with Sun-Dried Tomato and Danish Feta in a Pesto Cream Sauce
\$34.00



Sides

Fresh Garden salad

\$8.00

Bowl of Chips

\$8.00

Seasonal Vegetables

\$8.00

Polenta Chip Served with Garlic and Herbs Mayo

\$10.00

Pepper Kala (West African Deep-Fried Dumpling Served with Chef James Inspired Tomato and Mild Pepper Sauce)

\$14.00



Dessert

Mulled Winter Fruit with Cinnamon Ice Cream

\$19.00

Affogato, Vanilla Ice Cream, Espresso and a Short of Liquor

\$19.00

Brown Butter & Apple Tart with Caramelised Golden Raisin Ice Cream

\$19.00

Sticky Date and Ginger Pudding, Salted Caramel Sauce, Bailey Ice Cream, Coral Tuile

\$19.00

Orange & Cardamom Crème Brulee, Rhubarb and Strawberries Compote, Sable Biscuits
& Raspberries Sorbet

\$19.00

Chocolate Mousse Cake with Raspberries Curd, Chocolate Soil, Chocolate Tuille and Raspberries
Sorbet

\$19.50

